

GRIDDLE CAKES

- 2 cups Hudson Cream self-rising flour
- 1/4 cup shortening or salad oil
- 1 tablespoon sugar
- 1-1/2 cups milk (about)
- 1 egg

Measure dry ingredients into mixing bowl. Add egg and milk mixed together. Add melted shortening or salad oil and stir until smooth. Have griddle well-greased and hot. Drop batter on griddle by spoonfuls, allowing for spreading. When puffed and bubbles start breaking and underside is golden brown, turn cakes and continue baking until second side is brown and cakes have cooked through. (More or less milk may be used depending on thickness of cakes preferred and more sugar may be added if sweeter cakes are preferred.)

QUICK COFFEE CAKE

- 2 tablespoons fat
- 2 cups Hudson Cream self-rising flour
- 1 egg
- 3 tablespoons sugar
- 3/4 cup milk

First prepare topping mixture by rubbing together 2 tablespoons fat, 2 teaspoons Hudson Cream self-rising flour, 1/3 teaspoon cinnamon, 1/3 cup sugar, chopped nuts if available. Next, rub 2 tablespoons fat into 2 cups of Hudson Cream self-rising flour. Beat together egg, 3 tablespoons sugar and milk. Combine with flour by stirring until smooth for about 1/2 minute. Then beat vigorously for 1/2 minute. Spread in a lightly greased 8" x 8" deep cake pan. Finally, sprinkle topping mixture on batter. Bake in hot oven 400 degrees F. for 22 minutes.

BISCUITS

- 2 cups Hudson Cream self-rising flour
- 3 tablespoons shortening
- about 3/4 cup milk

Measure flour. Add shortening and cut or rub it into the flour. Add the milk a little at a time. Whip up dough with a heavy spoon. Roll 1/3" thick. Cut with biscuit cutter. Place on baking sheet and bake in hot oven 500 degrees F., 10 minutes.

PIE CRUST

- 1 cup sifted Hudson Cream self-rising flour
- 1/4 cup shortening
- 2-1/3 tablespoons cold milk

Preheat Oven. 400 degrees. Cut shortening into Hudson Cream self-rising flour with pastry blender or rub with fingertips until the shortening particles are the size of small peas. Add milk slowly, tossing mixture lightly with fork at each addition. Press into a ball. Roll out to about 1/8 inch thickness. Place rolled pastry in pie tin and press against bottom and sides of the pan. Prick several times along bottom and sides with fork to prevent puffing during baking. Bake for 10 minutes or until golden brown.

Yield: One single 8" or 9" pastry shell. For a two-crust pie, double the amounts of ingredients listed

DUMPLINGS

- 2 cups Hudson Cream self-rising flour
- 1/3 to 1/2 cup milk
- 3 tablespoons melted shortening
- 1 egg

Beat egg until smooth; add milk and melted shortening. Mix thoroughly. Pour this into the Hudson Cream self-rising flour and mix to a very soft dough. Drop by spoonfuls onto boiling broth or slightly thickened stew. Cover tightly and cook 10 to 14 min. depending on size of dumplings.

OLD FASHIONED SUGAR COOKIES

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 3-1/2 cups sifted Hudson Cream self-rising flour
- 1/2 cup milk
- 1/2 teaspoon vanilla

Cream thoroughly shortening and sugar. Add egg and beat well. Add flour alternately with milk and vanilla, mixing thoroughly after each addition. Roll out the dough on a lightly floured surface to 1/8" thickness. Cut with a floured cookie cutter. Sprinkle with sugar if desired. Bake on lightly greased baking sheets in moderate oven, 350 degrees F., about 15 minutes. This recipe makes three to four dozen cookies.

